Foster's Body & Paint

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Fall Harvest Spice Cake

Ingredients:

-1 package (18 ¼ oz.) spice or carrot cake mix
-1 cup water
-3 eggs
-1/3 cup vegetable oil
-1/3 cup apple butter
-Maple Buttercream Frosting (Recipe follows)
-2 cups coarsely chopped walnuts
-1/4 cup semisweet chocolate chips, melted
-1/4 cup chopped almonds
-2 Tbsp. chopped dried apricots
-2 Tbsp. chopped dried cranberries
-2 Tbsp. raisins

Maple Buttercream Frosting:

-4 Tbsp. butter or margarine, softened
-1/4 maple or pancake syrup
-3 cups confectioners' sugar

1.) In small bowl, beat butter and syrup until blended. Gradually beat in confectioners' sugar until smooth.

Preparation:

1.) Preheat oven to 375 degrees. Grease and flour two 9-inch round baking pans.
2.) Combine cake mix, water, eggs, oil and apple butter I medium bowl. Beat on low speed of electric mixer until blended; beat at medium speed 2 minutes. Pour batter into prepared pans.
3.) Bake 35 to 40 minutes until wooden toothpick inserted into center comes out clean. Let cool in pans on wire rack 10 minutes. Remove to racks; cool completely.
4.) Prepare Maple Buttercream Frosting.
5.) Place 1 cake layer on serving plate; frost top with Maple Buttercream. Top with second layer; frost top and side of cake with frosting. Press walnuts into side of cake.
6.) Pipe chocolate onto cake for tree trunk as shown in photo. Combine almonds, apricots, cranberries and raisins. Sprinkle on top of cake as shown.

Makes 12 servings